



# Banana & Toffee Homemade Ice Cream

## Ingredients

2 very ripe bananas • Juice of half a lemon  
600ml of double cream • 300g of toffee sauce

## Method

**Step 1:** Peel the bananas and mash them up in a bowl with the lemon juice

**Step 2:** In a separate bowl, either using a whisk or by hand, whip the double cream to soft peaks

**Step 3:** Now combine 3 generous tablespoons of the toffee sauce with the cream mixture and whisk again until you have the soft peaks again

**Step 4:** Fold in the mashed banana, be careful when doing this so you don't knock the air out of the peaks.

**Step 5:** Combine the rest of the toffee sauce with the mixture and fold it through gently.

**Step 6:** Tip the mixture into a container (must be freezer proof) and level the top so it has a smooth consistency. Put the lid on the container or cover with cling film.

**Step 7:** Freeze overnight before serving. If you like your ice cream softer, remove from the freezer 10 minutes before serving.

**Enjoy!**